

WINTER MOCKTAIL COLLECTION

# Winter Citrus Sparkler

*Bright, crisp, and refreshing — perfect for a fresh start to the year.*

## Ingredients

3 OZ FRESH GRAPEFRUIT JUICE  
1 OZ ORANGE JUICE (OR BLOOD ORANGE,  
IF AVAILABLE)  
½ OZ SIMPLE SYRUP OR HONEY SYRUP  
SPARKLING WATER  
FRESH ROSEMARY SPRIG (FOR GARNISH)  
GRAPEFRUIT SLICE OR TWIST (OPTIONAL)

## Steps

1. FILL A GLASS WITH ICE.
2. ADD GRAPEFRUIT JUICE, ORANGE JUICE, AND SIMPLE SYRUP.
3. STIR GENTLY TO COMBINE.
4. TOP WITH SPARKLING WATER.
5. GARNISH WITH A ROSEMARY SPRIG AND A GRAPEFRUIT SLICE OR TWIST.

## Fleurish Tip

WARM YOUR CITRUS IN YOUR HANDS BEFORE JUICING — IT RELEASES MORE FLAVOR.



## WINTER MOCKTAIL COLLECTION

# Pear & Ginger Cozy Cooler

*Comforting and lightly sweet with a warm, wintery kick of ginger.*

## Ingredients

3 OZ PEAR NECTAR OR PEAR JUICE  
1 OZ FRESH LEMON JUICE  
½–1 OZ GINGER SYRUP (TO TASTE)  
2 OZ SPARKLING WATER OR GINGER BEER  
VANILLA BEAN (OPTIONAL)  
FRESH PEAR SLICE + MINT OR ROSEMARY  
(FOR GARNISH)

## Steps

1. ADD PEAR NECTAR, LEMON JUICE, AND GINGER SYRUP TO A GLASS FILLED WITH ICE.
2. STIR UNTIL CHILLED AND COMBINED.
3. TOP WITH SPARKLING WATER OR GINGER BEER.
4. GARNISH WITH A PEAR SLICE AND A SPRIG OF MINT OR ROSEMARY.

*OPTIONAL: REST A SMALL PIECE OF VANILLA BEAN ON TOP FOR EXTRA WARMTH.*

## Fleurish Tip

USE GINGER BEER INSTEAD OF SPARKLING WATER WHEN YOU WANT A COZY, SPICED-UP TWIST.

